



Department of Public Health and Social Services  
Division of Environmental Health  
**Food Establishment Inspection Report**

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Imminent Health Hazard

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Establishment Name: San Jose Supermarket Permit Holder: San Jose Investment, LLC

Inspection Date: 3/21/18 Sanitary Permit No.: 170000743

Location: Lot 1125-R5New-R5 #601 Chalan Machaute, Maite

Time In: 10:40 Time Out: 2:45 Establishment Type: Retail Area Number: 4 Phone Number: 472-1135

Inspection Reason: Complaint Regular Grade: A Rating: 10

No. of Risk Factor/Intervention Violations: 1 Follow-up: Yes Risk category:

No. of Repeat Risk Factor/Intervention Violations: 0 Follow-up Date: 4/2/2018 2

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.  
**IN** = In compliance **OUT** = Not in compliance **N/O** = Not observed **N/A** = Not applicable **COS** = Corrected on-site during inspection  
**R** = Repeat violation **PTS** = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
<b>Supervision</b>						<b>Potentially Hazardous Food (TCS Food)</b>					
1	IN	Person in charge present, demonstrates knowledge, and performs duties	N	N	6	16	N/A	Proper cooking time and temperatures	N	N	6
<b>Employee Health</b>						17	N/A	Proper reheating procedures for hot	N	N	6
2	IN	Management awareness; policy present	N	N	6	18	N/A	Proper cooling time and temperatures	N	N	6
3	IN	Proper use of reporting, restriction, and exclusion	N	N	6	19	N/A	Proper hot holding temperatures	N	N	6
<b>Good Hygienic Practices</b>						20	OUT	Proper cold holding temperatures	N	N	6
4	IN	Proper eating, tasting, drinking, betelnut, or tobacco use	N	N	6	21	IN	Proper date marking and disposition	N	N	6
5	IN	No discharge from eyes, nose, and mouth	N	N	6	<b>Consumer Advisory</b>					
<b>Preventing Contamination by Hands</b>						22	NA	Consumer Advisory provided for raw or undercooked foods	N	N	6
6	IN	Hands clean and properly washed	N	N	6	<b>Highly Susceptible Populations</b>					
7	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	N	N	6	23	N/A	Pasteurized foods used; prohibited foods not offered	N	N	6
8	IN	Adequate handwashing facilities supplied and accessible	N	N	6	<b>Chemical</b>					
<b>Approved Source</b>						24	N/A	Food additives: approved and properly used	N	N	6
9	IN	Food obtained from approved source	N	N	6	25	IN	Toxic substances properly identified, stored, used	N	N	6
10	N/O	Food received at proper temperature	N	N	6						
11	IN	Food in good condition, safe, and unadulterated	N	N	6						
12	N/A	Required records available: shellstock tags, parasite destruction	N	N	6						

Person in Charge (Print and Sign) Ikjin Yoon

Date: 3/21/2018

DEH Inspector (Print and Sign) Katherine Del Mundo

3/21/2018

Secondary Inspector: Leilani Navarro

3/21/2018

Tertiary Inspector:



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**Protection from Contamination**

13	IN	Food separated and protected	N	N	6
14	IN	Food contact surfaces: cleaned and sanitized	N	N	6
15	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	N	N	6

**Conformance with Approved Procedures**

26	N/A	Compliance with variance, specialized process, and HACCP plan	N	N	6
<b>Risk Factors</b> are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. <b>Public Health interventions</b> are control measures to prevent foodborne illness or injury.					

**GOOD RETAIL PRACTICES**

**Good Retail Practices** are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark box if numbered item is not in compliance and/or if COS and/or R. **COS** = Corrected on-site during inspection **R** = Repeat violation **PTS** = Demerit points

Compliance Status	COS	R	PTS
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**Safe Food and Water**

27	IN	Pasteurized eggs used where required	N	N	1
28	IN	Water and ice from approved source	N	N	2
29	IN	Variance obtained for specialized processing methods	N	N	1

**Food Temperature Control**

30	IN	Proper cooling methods used; adequate equipment for temperature control	N	N	1
31	IN	Plant food properly cooked for hot holding	N	N	1
32	IN	Approved thawing methods used	N	N	1
33	Out	Thermometer provided and accurate	N	N	1

**Food Identification**

34	IN	Food properly labeled; original container	N	N	1
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**Prevention of Food Contamination**

35	Out	Insects, rodents, and animals not present	N	N	2
36	IN	Contamination prevented during food preparation, storage & display	N	N	1
37	IN	Personal cleanliness	N	N	1
38	IN	Wiping cloths: properly used and stored	N	N	1
39	IN	Washing fruits and vegetables	N	N	1

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Compliance Status	COS	R	PTS
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**Proper Use of Utensils**

40	IN	In-use utensils: properly stored	N	N	1
41	IN	Utensils, equipment and linens: properly stored, dried, handled	N	N	1
42	IN	Single-use/single-service articles: properly stored, used	N	N	1
43	IN	Gloves used properly	N	N	1

**Utensils, Equipment and Vending**

44	IN	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	N	N	1
45	IN	Warewashing facilities: installed, maintained, used; test strips	N	N	1
46	IN	Nonfood-contact surfaces clean	N	N	1

**Physical Facilities**

47	IN	Hot & cold water available, adequate pressure	N	N	2
48	IN	Plumbing installed; proper backflow devices	N	N	2
49	IN	Sewage and wastewater properly disposed	N	N	2
50	IN	Toilet facilities: properly constructed, supplied, & cleaned	N	N	2
51	IN	Garbage/refuse properly disposed; facilities maintained	N	N	2
52	Out	Physical facilities installed, maintained, and clean	N	N	1
53	IN	Adequate ventilation and lighting; designated areas use	N	N	1

**Documents and Placards**

54	IN	Sanitary Permit, Health Certificates	N	N	2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Tuna sushi/chiller near front entrance	59.5	Raw tuna/display chiller	37.0
Egg sandwich/chiller near front entrance	56.0	Raw whole tuna/display chiller	49.5
Tuna sandwich/chiller near front entrance	59.5	Smoked turkey wings/display chiller	50.5
Tuna/musubichiller near front entrance	55.5	Watermelon/display chiller	49.5
chiller near front entrance ambient temperature	61.0	Cut lettuce/display chiller	57.0
Tuna musubi/chiller near front entrance	57.5	Cut lettuce/display chiller	46.0
Tuna sandwich/chiller near front entrance	60.0	Cut lettuce/display chiller	47.0
Raw eggs/display chiller	47.0	Cut lettuce/display chiller	51.0
Raw baby pork spear ribs/display chiller	52.0		
Smoked turkey wings/display chiller	50.0		

### ITEM NO. OBSERVATIONS AND CORRECTIVE ACTIONS CORRECT BY DATE

	An inspection was conducted in response to complaint no. 18-062B, regarding rat bites on at least three packages of bread on display shelf, and 18-049B, regarding improper storage of meat and seafood. Previous inspection was conducted on 11/27/17, which resulted in 0/A. No evidence of rodent activity was observed during the inspection, however, multiple food items were stored in improper cold holding temperatures. The following violations were observed:	
20	Multiple PHF/TCS (potentially hazardous food or time/temperature control for safety) foods in display chillers and chiller next to front main entrance were not meeting proper cold holding temperatures. All PHF/TCS food shall meet proper cold holding temperatures of 41F and below to prevent the growth of harmful pathogens or toxin formation.  Person-In-Charge (PIC discarded the following items:	4/2/2018
	6 tuna sushi, 2 fish cake, 4 tuna musubi, 2 ham sandwiches, 2 egg sandwiches, 4 egg toast, 4 tuna sandwiches, 13 pickled eggs, 5 pickled papaya, 15 pickled cucumbers, 6 diagonally, 10 smoked turkey tails, and 3 smoked turkey wings Provided guidance to PIC and staff for processing plant on how to properly measure internal temperature. Informed PIC that it is their responsibility to ensure cold holding temperatures are maintained at 41F and below.	
33	Thermometer not provided for display chiller next to front entrance storing ready-to-eat (RTE) PHF/TCS food. PIC was unable to provide thermometer until towards the end of the inspection. Thermometer shall be provided and accurately display ambient and/or internal temperature to ensure PHF/TCS food meets the required temperatures. Thermometers shall be used by PIC and/or applicable staff to frequently measure internal temperatures to ensure food meets the proper temperature.	4/20/2018

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) Ikjin Yoon

Date: 3/21/2018

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ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
35	Dead roaches on glue boards; outer openings on the middle and bottom portions of the front main entrance. All outer openings shall be closed off to prevent access of pests into the establishment, and any dead insects shall be removed. No signs of active rodent or cockroach infestation observed during the time of inspection. Pest control records indicate continued services conducted twice a month. Reminded PIC to follow recommendations made by their pest control company and seal off any openings that may prevent access to pests.	4/20/2018
52	Pooling of water next to display chiller storing raw fish, towards the back right corner of the establishment. Per PIC, it may be due to the display chiller. Physical facilities shall be maintained and cleaned as often as necessary to ensure overall maintenance and cleanliness of facility.	4/20/2018
	Removed "A" placard no. 02053 Issued "A" placard no. 02124, posted on wall on the left side when walking through the main entrance  Pictures of violations were taken. Copy of inspection report provided to PIC and emailed to sanjoseguam@yahoo.com	
	Briefed Manager, Ikjin Yoon, on this report.	

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